



Virginia Green Restaurant



Profile:



Terrapin Restaurant

Virginia Beach, Virginia

Virginia Green is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices in all aspects of Virginia's tourism industry. **Virginia Green** has established "core activities" specific to each sector of tourism, and these practices are considered the required minimum for participation in the program. However, **Virginia Green** encourages its participants to reduce their environmental impacts in all aspects of their operations; and this profile provides a full list of all their "green" activities. These are the activities that guests / customers can expect to find when they visit this facility.

Terrapin Restaurant

Terrapin Restaurant is tucked away from the Virginia Beach, Virginia Oceanfront and serves contemporary American cuisine. New items are introduced each season with a mission to support the local community. The restaurant is divided into two distinct areas, an intimate dining space and an exotic zebra wood bar. Restaurant is committed to environmental excellence and works to minimize environmental impacts whenever possible.

Virginia Green Activities. When visiting Terrapin Restaurant, you can expect the following practices:

CORE ACTIVITIES for Restaurants

- Recycling
- Elimination of Styrofoam and Reduction Disposables
- Grease Recycling
- Water Efficiency
- Energy Conservation

DETAILS:

- Recycle glass, steel cans, aluminum cans, grease, plastic, office paper, toner cartridges, fluorescent lamps, and batteries
- Effective food inventory control to minimize waste
- Locally grown, organic and sustainably-grown produce and other foods when available
- Disposable containers made from bio-based, materials, recycled content materials
- Recycled content paper towels and toilet paper
- Screen-based ordering systems
- Extensive use of electronic correspondence and forms, 2-sided copying/printing
- Purchase of durable equipment and furniture
- Preventive maintenance on all vehicles and equipment



- Last-in/first-out inventory
- Use least toxic materials
- Track overall water usage and wastewater
- Preventative maintenance of drips and leaks
- High efficiency dishwashers
- Use dry clean up methods over water-based methods
- Low flow toilets and restrictors on faucets
- Cisterns and drip-line irrigation
- Vegetative buffers around streams and ponds
- Track overall energy bills
- Purchase EnergyStar computers, appliances, etc.
- Scheduled preventative maintenance on HVAC
- Use high efficiency compact fluorescent light bulbs in spotlights
- High efficiency fluorescent ballasts and lamps (T-5's and T-8's)
- Thermal rated windows and/or tinting
- Additional insulation



For more information on **Terrapin Restaurant**, see <http://terrpinvirginiabeach.com> or contact Brian Williams at info@terrpinvirginiabeach.com.

For more information on **Virginia Green** program, see www.deq.virginia.gov/p2/virginiagreen. Click on “Restaurants” for a more of green restaurants.



Virginia Green is a partnership supported by the Virginia Department of Environmental Quality, the Virginia Hospitality & Tourism Association, and the Virginia Tourism Corporation.

